

RAW

Octopus ceviche, passion fruit and fresh courgette salad with ginger dressing 22

Diced salmon, horseradish emulsion, kemiri nuts and seaweed salad 24

GARDEN AND FIELD

Roasted aubergine with miso, stilton cheese and macadamia nuts served with aloe vera salad 17

Beetroot tartar, frozen chevre, peanut crumble and truffle cream sauce 16

SPOON

Seafood and coconut milk soup, "gamba roja", sea cucumber, enokis and smoked black garlic rouille 28

SHARING... COLD, LAND & SEA

Lobster, lychee and roses, green leaves and Amazonian yogurt 30

Watermelon, figs, homemade honey-miso cheese, caramelized pistachios, black olives and rocket sprouts 16

Beetroot "ravioli", king crab, seaweed, chlorophyll and "ajo blanco" 26

SHARING... WARM, LAND AND SEA

Sautéed scallop, spinach, creamy yuzu and pickled wasabi 8 / unit

Steamed bun, 12 hours slow cooked beef cheeks, smoked chilli pepper sauce, cucumber, creamy shallots and coriander 18

Prawns and foie gras dumplings, plum chutney, duck and sauterne jus 17

Our tempered "Land & Sea" sashimi
Local fish and Galician beef, tempered "in situ" over Japanese charcoal, served with smoked ponzu and dashi pancetta 28

SEA, DEEP BLUE...

Roasted king crab, fermented chilli alioli and green apple sake-midori 56

Wok fried whole fish, blackbean sauce, crispy onion and
fresh watercress and pink grapefruit salad 2 pax: 62 – 1 pax: 34

LAND, WILD AND FREE

Galician beef rib sous vide, charcoal pumpkin, mini fennel salad,
white truffle sand and pad thai 34

Our Peking duck!!
Whole roasted duck - carved, crepes, cherry sauce and red wine shallots 48

SWEET ENDING

Thai pineapple soup, lychee, aperol sorbet and COTTON Candy!!! 11

Creamy chocolate and sesame, coffee sponge, red curry praliné
and caramel powder 9

Hierbas Ibicencas foam, white chocolate, lemon-ginger, pomegranate
and watermelon- eucalyptus cold consommé 9

Coconut & violet custard, roasted peaches, rhubarb sorbet
and cardamom crunch 10

EXTRAS

Bread 3

Sicilian Castelvetrano Olives 3

Extra crepes 4

Allergen information available on request. Please let your waiter know if you have
any known allergies or food intolerances.

10% VAT included in all prices.